

# Mini Cheese Ravioli

<b>Servings:</b>	18.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	10.00 Each	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-58583
<b>School:</b>	Union Township Middle School/Wheeler High School		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
RAVIOLI CHS WGRAIN MINI	5 Pound		323457
SAUCE MARINARA A/P	8 Cup	N/A	592714

## Preparation Instructions

1. Preheat convection oven to 375°; fan speed on high.
2. Use a full size 2-in oven pan. Spray bottom and sides of full steam table pan with non-stick cooking spray.
3. Pour 3 cups of room temperature, canned sauce into the bottom of a stainless steel pan and spread to cover the bottom.
4. Empty the total contents of 1 bag (5 pounds) of frozen (-10°F to 10°F) ravioli and cover with 5 cups of room temperature, canned sauce.
5. Toss ravioli and sauce together so ravioli are sufficiently covered.
6. Lightly apply non-stick cooking spray to bottom of aluminum foil; cover pan tightly with the foil.
7. Bake for 50 minutes or until reaching a minimum internal temperature of 165°F for at least 15 seconds in the coldest spot.

## Meal Components

Amount Per Serving

<b>Meat/Meat Alternate</b>	2.000
<b>Grain</b>	1.000
<b>Fruit</b>	0.000
<b>DarkGreen</b>	0.000
<b>Red/Orange</b>	0.250
<b>OtherVeg</b>	0.000
<b>Beans, Peas, and Lentils</b>	0.000
<b>Starchy</b>	0.000

## Nutrition Facts

Servings Per Recipe: 18.00

Serving Size: 10.00 Each

Amount Per Serving	
<b>Calories</b>	249.45
<b>Fat</b>	4.41g
<b>Saturated Fat</b>	0.00g
<b>Trans Fat</b>	0.00g
<b>Cholesterol</b>	61.50mg
<b>Sodium</b>	623.42mg
<b>Carbohydrates</b>	39.91g
<b>Fiber</b>	3.83g
<b>Total Sugar</b>	8.54g
<b>Added Sugar</b>	0.00g
<b>Protein</b>	16.13g
<b>Vitamin A</b> 0.00mcg RAE	<b>Vitamin C</b> 0.00mg
<b>Calcium</b> 121.17mg	<b>Iron</b> 2.94mg

## Nutrition - Per 100g

<b>Calories</b>	197.97
<b>Fat</b>	3.50g
<b>Saturated Fat</b>	0.00g
<b>Trans Fat</b>	0.00g
<b>Cholesterol</b>	48.81mg
<b>Sodium</b>	494.78mg
<b>Carbohydrates</b>	31.68g
<b>Fiber</b>	3.04g
<b>Total Sugar</b>	6.78g
<b>Added Sugar</b>	0.00g
<b>Protein</b>	12.80g
<b>Vitamin A</b> 0.00mcg RAE	<b>Vitamin C</b> 0.00mg
<b>Calcium</b> 96.16mg	<b>Iron</b> 2.33mg